

THE  
**Caloosa  
Club  
Throwdown**

**Chef Andrew's Pork Belly Bon Mi**

24 hour marinated pork belly that is slow roasted to perfection, sliced and then seared and placed on a roll with umami aioli, shredded cabbage, then topped with pickled daikon and carrot slaw. Served with choice of side.

\$13.00

**Adrian's Mussels & Chorizo**

1/2# of mussels sauteed with shallots, garlic, chorizo sausage then deglazed with white wine and a touch of cream. served over stone ground grits and topped with fresh cilantro.

\$18.00

**Cameron's Chicken Cordon Blue**

ham and provolone cheese stuffed chicken breast, lightly seasoned and seared then topped with a rich dijon bechamel. served with duchess potatoes and roasted tri-color carrots.

\$16.00